



SEA LEVEL^{NC}

CHARLOTTE

FOR THE TABLE

Creole Shrimp Crunch < > chilled Creole & lime shrimp, cucumber, avocado, remoulade, green onion, wontons < > 16

Corn Bread < > local honey maple butter < > 10

Cast Iron Seafood Dip < > salmon, shrimp, white fish, Boursin, Parmesan, corn tortillas < > 17

Sweet & Spicy Calamari < > sweet & spicy chili sauce, fresno, peanuts, fresh lime, micro cilantro < > 18

HANDHELDS

choice of handcut fries or slaw

Flounder Rueben < > 17

Carolina flounder, Swiss, house slaw, remoulade

Lobster Roll < > 30 Maine or Connecticut style

East Coast Shrimp Po' Boy < > 17

crispy shrimp, tomato, house-made pickles, romaine, remoulade
substitute fried oysters < > 3

The Waterman Hot Chicken < > 16

fried Springer Mountain chicken, spicy glaze, lettuce, tomato,
house-made pickles, mayo

Carolina Fish Sandwich < > 19

Carolina flounder, pimento cheese, tartar, lettuce,
house-made pickles

All American Burger* < > 18

American cheese, lettuce, tomato, red onion, house-made
pickles, Thousand Island
add bacon, fried egg, avocado < > 3 each

Asian Chicken Wrap < > 16

grilled chicken, spinach & flour tortilla wrap, peanut chili sauce,
Asian slaw, pickled fresno, cilantro

SOUP & GREENS

Clam Chowder < > 11

New England style

Lobster & Shrimp Bisque < > 17

Maine lobster, sherry, shrimp, cilantro oil

Smoked White Fish Caesar* < > 17

smoked local white fish, Parmesan, garlic butter croutons,
Caesar dressing

Tuna Poke Bowl* < > 22

SC Tuna, sticky rice, red cabbage, edamame, pineapple, wakame,
pickled fresnos, avocado, macadamia nuts, Japanese aioli

Seasonal Salmon Salad* < > 25

grilled, mixed greens, quinoa, charred watermelon, pistachios,
carrot, feta, watermelon vinaigrette

House Salad < > 9.5

local greens, cucumber, carrot, cherry tomato, red onion

add salmon*, chicken, shrimp, fried oysters < > MKT

HOUSE FAVORITES

Atlantic Salmon* < > garlic mascarpone mash, poblano creamed corn, French green beans, almonds < > 27

East Coast Shrimp & Grits < > andouille sausage, Creole spice, onions, peppers, garlic, cream < > 27

Fried NC Flounder < > Hoppin' John with Carolina Gold seafood rice, bacon, andouille sausage, Sea Island red peas,
green tomato relish, tartar sauce < > 27

TACOS

à la carte < > 6

Blackened Shrimp

jalapeño aioli, red cabbage, pineapple salsa

Flounder

pickled onion, greens, corn salsa

Fried Oyster

greens, jalapeño aioli

SIDES

Hand Cut Fries < > 5

Cole Slaw < > 5

Grilled Asparagus < > 12

Side Salad < > choice of
house-made dressing < > 6.5

Side Caesar Salad < > 7

= GLUTEN FRIENDLY

= CONTAINS NUTS

= VEGAN

= DAIRY FREE

*These foods may be undercooked—Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Credit Card payments will only be processed with card present and functioning EMV or magstripe.



LIBATIONS

Smoked Old Fashioned ◊ 16
Elijah Craig Small Batch Bourbon, Burlesque bitters, demerara, hickory smoke

Seasonal G&T ◊ 14
Sutler's Gin, house-made tonic, seasonal flavors (make it a mocktail ◊ 8)

Melting NY Sour ◊ 15
George Dickel Rye, claret cube, simple, lemon

Damn Fine Espresso Martini ◊ 16
Ketel One Vodka, Mr. Black Coffee Liqueur, Damn Fine Coffee Liqueur, cold brew, vanilla, (nitro-infused)

129 Mule ◊ 9
Jim Beam Peach Whiskey, vanilla, ginger beer, lime

Opal Ocean ◊ 14
HpnotiQ, Mezcal Unión Uno, peach schnapps, agave, lime

Hawaiian Delight ◊ 16
RumHaven, Parrot Bay Passion Fruit Rum, pineapple, lime, hibiscus, demerara, passion fruit flakes (make it a mocktail ◊ 8)

Ghost Pepper Pommarita ◊ 13
Lunazul Blanco Tequila, Pama, triple sec, ghost pepper syrup, pomegranate juice, lime

Leveled Up Manhattan ◊ 21
Knob Creek Rye Single Barrel Pick, Carpano Antica, Burlesque bitters, brandied cherry, cinnamon smoke

Barrel-Aged Vieux Carre ◊ 17
Hennessy, George Dickel Bourbon, Cocchi Torino, Benedictine, Angostura & Peychaud's bitters

Kentucky Sting ◊ 17
Beeswax-infused Yellowstone Bourbon, Amaro Nonino, local honey, lavender

The Gibson ◊ 17
Chemist Barrel Rested Gin, Mancino Bianco Vermouth, dill, pickled onion

Lichi-Li ◊ 16
Giffard Lichi-Li Liqueur, Mancino Sakura Vermouth, Rock's Nest Sparkling Brut, lychee

Midnight Rose ◊ 15
Roku Gin, Lillet, lemon, foaming bitters, simple, cracked black peppercorns, rose petals, rose water

DRAFT COCKTAILS

Fish House Punch ◊ glass 9.5 pitcher 36
Deep Eddy Peach Vodka, Goslings Rum, white rum, brandy, unsweet tea, lemon, lime

Meow Mule ◊ 12
Cathead Honeysuckle Vodka, strawberry, chamomile tea, ginger beer, honey

FREE SPIRIT

Passionstar Martini ◊ 9
Lyre's Dry London Spirit, passionfruit, vanilla simple, lime

Mai Tai ◊ 11
Lyre's Dark Cane Spirit, triple sec, lime, macadamia orgeat, simple

Buzz Kill ◊ 8
Lyre's Italian Spritz, house-made tonic, club soda

ON TAP

Wicked Weed Pernicious ◊ 8

Fullsteam Paycheck Pilsner ◊ 7

Armored Cow Fun51 Hefeweizen ◊ 7

OMB Copper ◊ 7

NoDa Rotation ◊ MKT

IPA Rotation ◊ MKT

Seasonal Rotation ◊ MKT

CANS

Bud Light ◊ 5 | *Mich Ultra* ◊ 5

Narragansett ◊ 3.5 | *Allagash White* ◊ 5.5

Birdsong Rewind Lager ◊ 8.5

NoDa Jam Session Pale Ale ◊ 9.5

Left Hand Milk Stout ◊ 8

Dogfish Seaquench Ale ◊ 5

Samuel Smith Organic Cider ◊ 10.5 | *Seasonal Can* ◊ MKT

SOFT DRINKS

Pure Intentions Coffee ◊ 3.75

Rishi Hot Tea ◊ 5

Iced Tea ◊ 3.25

Sparkling Water - San Pellegrino ◊ 6

Soft Drinks ◊ 3.25

coke • coke zero • diet coke • dr pepper • lemonade • root beer • sprite

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20% gratuity will be added to parties of eight or more.